

# Mugg and Bean Recipes

## 1. Great American Breakfast

R28.50

### Ingredients

2 Eggs cooked to order.  
104g Bacon or three strips  
70g Chipolata Sausage  
1s/s Hash browns  
1s/s Baked beans

2 Slices baguette sliced  
1 Bottomless coffee  
Regular garnish

### Method

- Plate as per photograph.
- Make sure the plate is **HOT**.
- Garnish with chopped parsley.
- Platted on a large plate.
- Serve with a basket of toast.



Garnish with a  
parsley tree &  
chopped parsley



→ Hot plate!

# Mugg and Bean Recipes

## 2. Midwest Flapjack Stack

R24.50

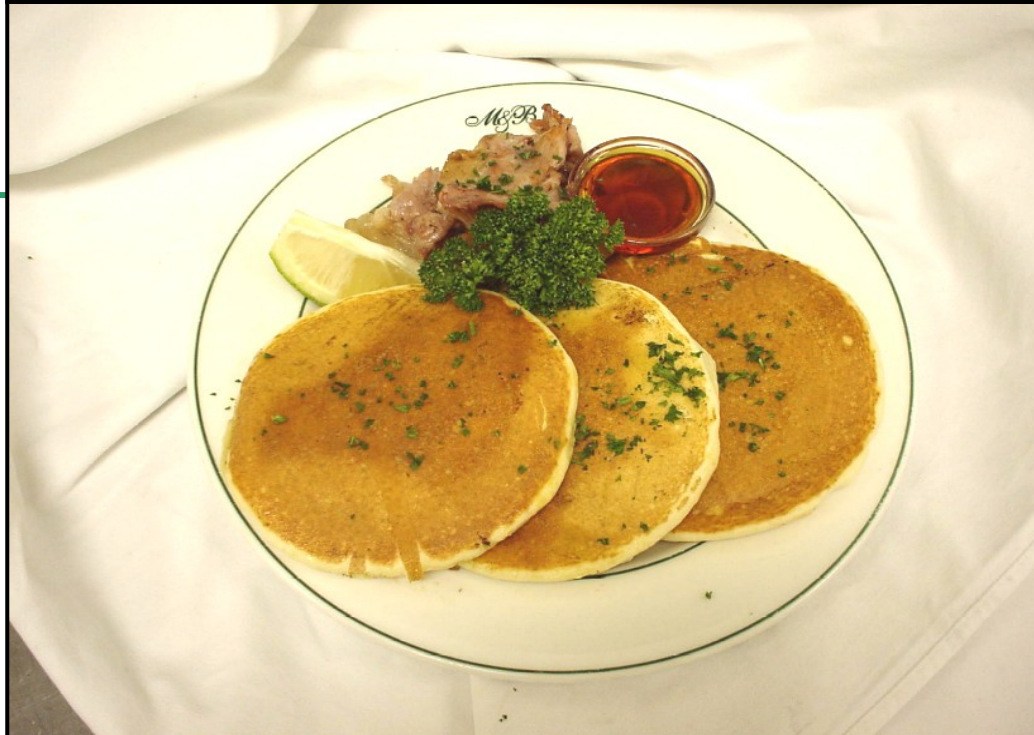
### **Ingredients Flapjack Stack**

3 Flapjacks  
104g Grilled Bacon (or three strips bacon)  
1 Butter pat  
1 portion Maple syrup in a 75 mm stacking bowl

### **Garnish**

- A wedge of lemon.
- A tree of parsley.
- Chopped parsley.

and



Mugg  
Bean

## Recipes

New Orleans French Toast

R18.50

### **Ingredients Complete**

3 Slices baguette diagonally sliced  
104g Bacon  
1 portion Maple syrup in ramekin

### **Method**

Dip baguette slices into egg mix and grill on hot buttered flattop.  
Arrange on plate as per photograph.



Savory French Toast  
French toast

Sweet

### **Garnish:**

Chopped parsley.  
Wedge of tomato.  
Wedge of lemon.  
bush  
Sativa lettuce.

### **Garnish:**

- Icing sugar
- Raisins
- Parsley





## Mugg and Bean Recipes

### VEGETABLE FRITATA

R22.50

#### INGREDIENTS:

3 ladles Egg mix  
 100g Mixed veg julienne (carrots, egg plant, mushrooms, baby marrow)  
 10g Grated pecorino cheese

#### METHOD

Sauté mixed veg on the flattop. Heat a pan with butter. When the pan is hot pour the egg mix into the pan. Do not stir. When the mixture is 3/4 cooked put the mixed veg on top & remove from the stove. Sprinkle pecorino cheese over the veg and place under the salamander until the pecorino cheese is melted.

#### Garnish

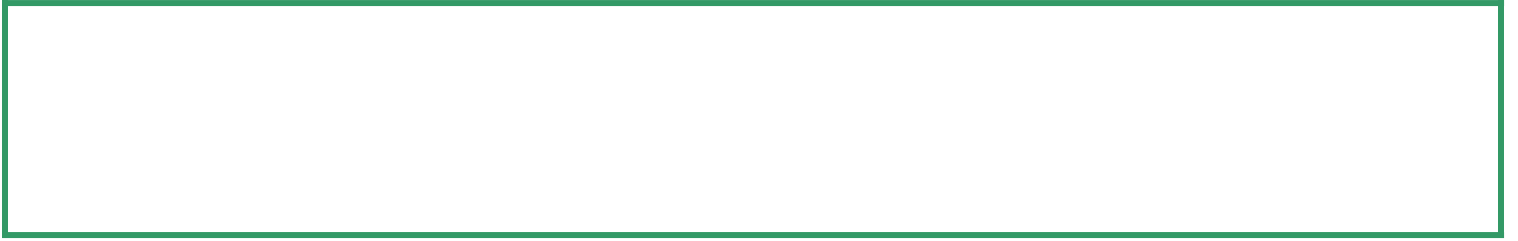
- Chopped
- Wedge of
- Parsley bush.
- Plate on a 28



parsley.

tomato.

ed with a  
 of toast.



# Mugg and Bean Recipes

Huevos Rancheros

R26.50

## **Ingredients**

2 ladles	Egg Mix (Must be a frittata egg mix)
25g	Chorizo sausage
1 s/s	Salsa Rojo
40	Grated Cheddar
1 s/s	Hash browns

## **Method**

- Pour egg mix into hot buttered pan.
- Cook for 2-3 minutes.
- In the mean time sauté' the potato and chorizo sausage on the flat top.
- When the egg mix is cooked add the potato and chorizo with salsa onto the egg mix.
- Top with cheddar cheese and place under the salamander until the cheese is melted.

## **Garnish:**

- A wedge of tomato.
- A whole Jalapeno sliced in two.
- Sprinkle with chopped parsley.
- Serve with a basket of toast.

**Hot plate!**

*Served with a  
basket of toast.*



# Mugg and Bean

## Recipes

Mugg & Bean Health Breakfast

R16.50

### **Ingredients**

135 ml Yogurt  
30g Muesli  
255g Fresh fruit salad  
1 Table spoon honey

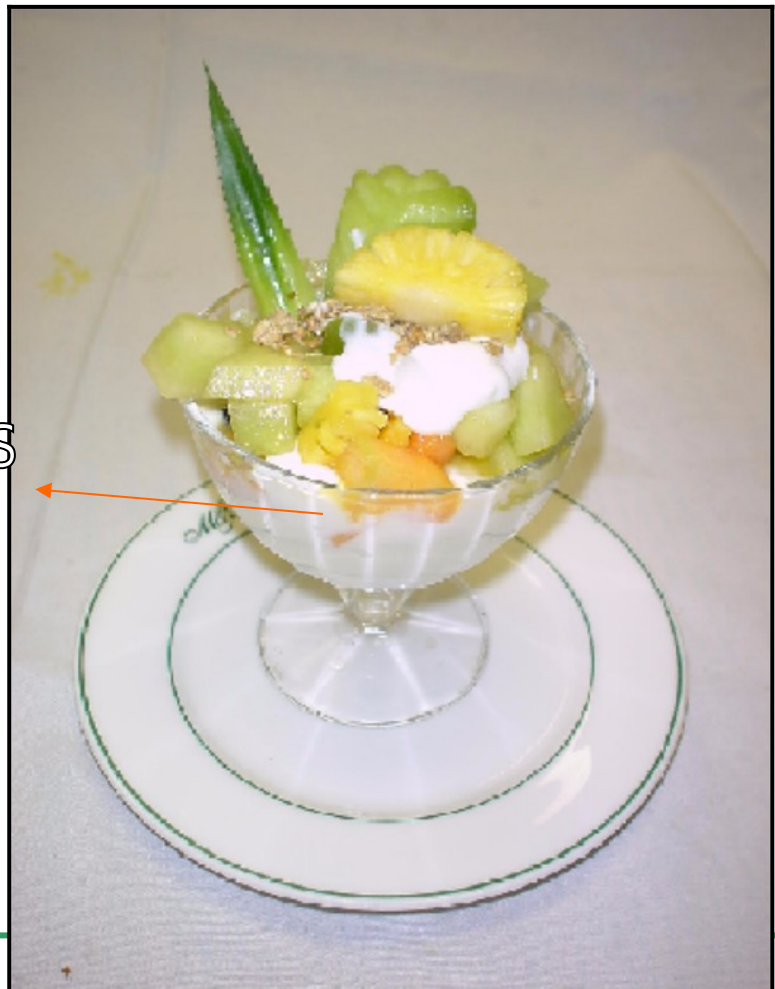
### **Method**

Place yogurts first into the glass then add the musli and top with fruit.

### **Garnish:**

- A teaspoon of yogurt.
- A sprinkling of musli.
- A squirt of honey.

Quadro glass



# Mugg and Bean

## Recipes

Eggs Benedict

R25.50

### **Ingredients**

2 Eggs poached  
1.5 English muffin  
50g Double smoked ham  
1s/s Hollandaise sauce  
1 Thick sliced tomato.

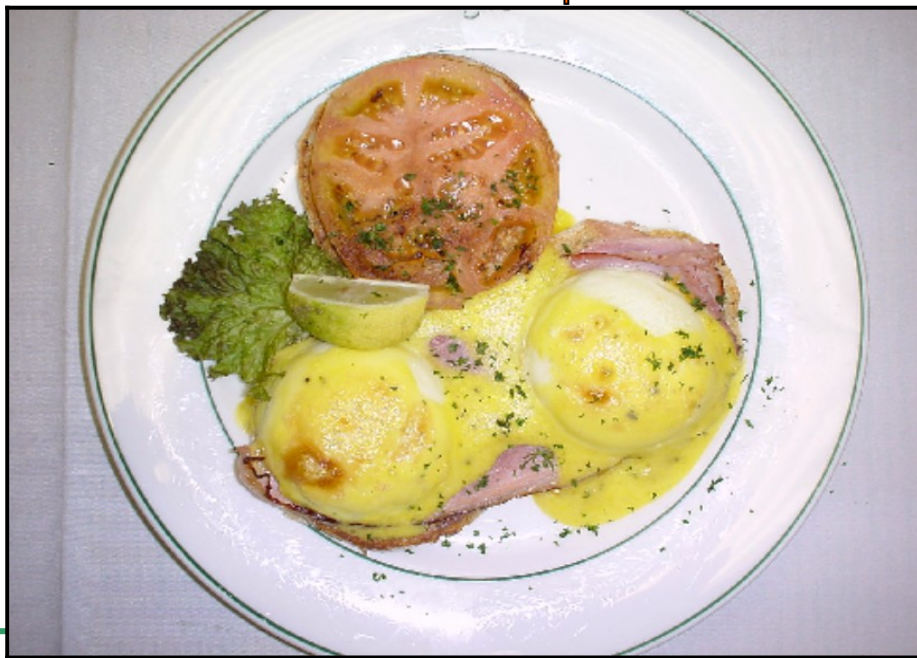
### **Method**

- Place ham on toasted muffin, eggs on top of that and cover with hollandaise sauce. Add a fried tomato on remaining muffin. Brown under the salamander.
- Egg spec.
  1. Soft egg - Runny yolk
  2. Hard egg - Hard yolk

### **Garnish**

- A wedge of lemon.
- Sativa lettuce.
- Chopped parsley.

Use a hot plate!





# Mugg and Bean Recipes

## Eggs Royale

R29.50

### Ingredients

- 2 Eggs poached
- 1.5 English muffin
- 50g Smoked salmon
- 1s/s Hollandaise sauce
- 1 **Slice of tomato**

### Method

- Place smoked salmon on toasted muffin.
- Place poached eggs on top of that.
- cover with hollandaise sauce.
- Brown under the salamander.

### Garnish

- A wedge of lemon.
- Sativa lettuce.
- Chopped parsley.

**Hot plate!**



# Mugg and Bean Recipes

New England Breakfast

R18.50

## **Ingredients**

2	Egg, fried
104g	Bacon, grilled
$\frac{1}{2}$	Tomato grilled
1	English muffin toasted

## **Method**

- Fry eggs to customers request.
- Fry tomato.
- Fry bacon.
- Toast muffin.

## **Garnish**

- Bush of parsley.
- Chopped parsley.

Plate must be hot!



